

**BDB236- Nutrition Anthropology**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
NUTRITION ANTHROPOLOGY	BDB236	3. Semester/ Autumn	2	0	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Expression, Question-answer					
Instructor(s)						
Goal	To teach the differences in nutritional habits and the anthropological evaluation of nutrition in historical development.					
Learning Outcomes	1. Have knowledge about the basic features of the first person's diets 2. Comments on the effects of socio-economic factors in prehistoric and posthistoric periods and changes in eating habits 3. Evaluates the effects of their beliefs, socio-economic structures and the environment they live in the development and change of a country and its eating habits 4. Learns the tools used for nutrition in the historical development process 5. Prepares and presents a report 6. Takes into consideration the eating habits while forming the individual's diet					
References	1. Kutluay Merdol T, Nutrition Anthropology, Hatiboğlu Yayınları, 2012. 2. Fumey G, Etcheverria O, World Kitchens Atlas, 2007. 3. Baysal, A., Kutluay-Merdol, T. Sasir. H. et al.: Examples from Turkish Mutfağı, Ministry of Culture, 1993 4. Kutluay Merdol, T, Daily Dating Society and Nutrition Habits, Turkish Folk Culture Research and Promotion Foundation publication, 1998 5. Document, M., Food culture throughout history, 2001 6. Tannahill, R.: Food in History, 1975, 7. Goodman, Al, Dufour, D., Pelto, G: Nutritional Anthropology, 1999 8. www.as.ua.edu (Nutritional Anthropology)					

**Course Outline Weekly**

WEEKS	TOPICS
1. Week	Introduction and pre-testing of nutrition anthropology
2. Week	Theoretical approach to nutritional anthropology
3. Week	Theoretical approach to nutritional anthropology
4. Week	Tools used for nutrition in the historical development process
5. Week	Tools used for nutrition in the historical development process
6. Week	Pre-and post-period nutrition practices and nutrient taboos
7. Week	Pre-and post-period nutrition practices and nutrient taboos
8. Week	<b>MIDTERM EXAM</b>
9. Week	Nutritional practices in different religions
10. Week	Nutritional practices in different religions
11. Week	History of food supplements
12. Week	Effects of globalization on nutrition
13. Week	Today, nutrition practices and nutrient taboos
14. Week	Today, nutrition practices and nutrient taboos
15. Week	Change in globalization and eating habits

**Student Work Load Table**

Activities	Number	Duration	Total Work Load
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	2	28
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	14	2	28
Seminars	5	2	10
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	2	2	4
Final Exam Preparation Time	1	2	2
<b>Total Work Load ( hour) / 25(s)</b>	<b>100 / 25=4</b>		
<b>ECTS</b>	<b>4</b>		

**Evaluation System**

<b>Mid-Term Studies</b>	<b>Number</b>	<b>Contribution</b>
Midterm exams	1	100%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final	1	100%
Homework		
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		100
Contribution Of Midterm Studies On Grades		40%
Contribution Of Final Exam On Grades		60%
<b>Total</b>		100

**The relationship between learning outcomes and the program qualifications of the courses**

Program Qualifications	Learning outcomes					
	L.O.1	L.O. 2	L.O.3	L.O.4	L.O.5	L.O.6
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	4	4	4	4	4	4
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.		2				
3. Knows his rights, duties and responsibilities towards the society, colleagues, and other professions, individuals and patients, and learns how to behave in harmony with the professional ethical rules.				3		
4. When confronted with problems within any field of Nutrition and Dietetics, has the ability to observe, diagnose, assess, report and come up with solutions thanks to their up-to-date knowledge and skills.	2					
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.				4		
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collect and analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	4	4	4	4	4	4
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.					4	
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.			3			
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.					3	

**Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent**